



Vitello tonnato

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Vitello

400 g veal loin
1 tbsp olive oil, for searing
Salt
Pepper
2 tbsp jus

Season the veal loin. Heat the olive oil in a frying pan and sear the veal loin well on all sides. Allow the veal loin to cool down before putting it into a vacuum bag with the jus and vacuum sealing it on level 3. Stick the sealing pad on the vacuum bag at the point where the meat is at its thickest. Insert the food probe through the sealing pad into the meat.

Put the bag on to the wire shelf in the cold cooking space and plug the food probe into the food probe socket. Cook.

Vacuissime 60 °C for 3 Hrs

Take the veal loin out of the bag when done and slice thinly.

Sauce

100 g tuna, preserved in oil
2 anchovy fillets, in oil
2 tbsp capers, pickled
½ lemon, juice
100 g mayonnaise
Salt
Pepper

For the sauce, put all ingredients in a mixer or blender, purée and season with salt and pepper. Spoon the sauce over the meat and serve.





Tips

The jus can be substituted with 1 tbsp of butter.

The cooking process can take between 2 and 3 hours, depending on the size of the loin of veal.

Accessories

Vacuum bag

Wire shelf

Sealing pad

Additional information

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